

Eagles Landing

EST 1994

BRUNCH MENU

COMPOTES, GRAINS & SMOOTHIES

Mixed Berry Compote | \$9

Served Over Fresh Biscuit Crumble

Pineapple Compote | \$9

Served Over Fresh Biscuit Crumble

Granola & Yogurt | \$7

Cinnamon Granola | Vanilla Yogurt | \$8

Protein Fruit Smoothie | \$8

Grain Bowl | Farro | Oatmeal | Grits | \$12

WAFFLES, PANCAKES & PASTRIES

Table Cakes | \$8

Texas-Style French Toast | \$8

Malted Waffle | \$8

Add: Blueberry or Chocolate Chips \$1

Add: Two Eggs Any Style and Choice of Meat \$4

Cheese Danish | \$5

Croissants | \$5

Muffin Selection | \$5

Lemon Poppy Seeds | Blueberry | Pecan

Cinnamon Bun | \$5

SIDES

Bacon | \$4

Candied Bacon | \$7

Sausage | \$5

Ham | \$5

Breakfast Potatoes | \$4

BRUNCH SPECIALS

Shrimp Cheesy Grits | \$16

Bacon | Green Onions

Country Fried Steak | \$15

Crispy Fried Steak | Country Gravy | Potatoes
Market Vegetables

Chicken & Waffles | \$15

Crispy Chicken | Spicy Maple Syrup | Blueberry Butter

Frittata | \$9

Eggs | Croissant | Spinach | Feta

Eggs Benedict | \$11

Poached Eggs | English Muffin | Canadian Bacon
Hollandaise Sauce | Chives
Served with Breakfast Potatoes

Eggs Florentine | \$11

Poached Eggs | English Muffin | Canadian Bacon
Creamed Spinach | Hollandaise Sauce | Chives
Served with Breakfast Potatoes

Lox & Bagels | \$12

Smoked Salmon | Bagel | Sliced Red Onions | Capers
Cream Cheese and Chives

3 Eggs Any Style | \$9

Choice of Meat: Ham, Sausage, Bacon
Served with Breakfast Potatoes and Toast

Triple 777's | \$11

Three Eggs Any Style | Three Bacon Strips or Three Sausage Links
Three Pancakes Served with Breakfast Potatoes

Create an Omelet | \$9

Select Any Four of the Following: Bacon, Ham, Sausage, Cheddar, Jack,
Swiss, American, Provolone, Mushrooms, Bell Peppers, Spinach, Onions.
Served with Breakfast Potatoes and Toast
Add Avocado \$2

Biscuits & Gravy | \$9

Fresh Baked Biscuits | Pan Country Gravy



FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH

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LUNCH MENU

STARTERS

Shrimp Cocktail | \$13

Poached Large Prawns | Cocktail Sauce | Remoulade | Avocado Cream

Flat Bread | \$7

Boursin Cheese Spread | Roasted Tomatoes | Arugula Salad | EVOO

Fritto Misto | \$14

Shrimp | Calamari | Lemon Wheels | Jalapeños | Onion Straws
Red Bell Peppers | Tangy Tomato Dressing

Sizzling Steak Bites | \$15

Beef Bites | Cremini Mushrooms | Butter | Sliced Garlic | Lemon Zest
Parsley | Grilled Bread

Carne Asada Street Tacos | \$9

3 Mini Corn Tortillas | Shredded Lettuce | Lime | Sour Cream
Avocado Cream

Short Rib Nachos | \$12

Tortilla Chips | Braised Short Ribs "Barbacoa" | Shredded Monterey Jack
Pico de Gallo | Sliced Pickled Jalapeños | Chopped Green Onions
Lemon Crema | Chipotle Crema

ENTRÉE SALADS

Caesar Salad

Hearts of Romaine | Garlic-Paprika Croutons | Shaved Parmesan
Traditional Caesar Dressing

Half Size \$7 Full Size \$12

Add: Grilled Chicken \$2 | Shrimp \$4 | Salmon \$6

Apple Pecan Chicken Salad | \$14

Grilled Chicken | Mixed Greens | Diced Tomatoes | Crisp Apple Slices
Sweet Dried Cranberries | Caramelized Pecans | Jack & Feta Cheese
Sesame Balsamic Dressing

SIDE SALADS

Steakhouse Wedge | \$8

Iceberg Wedge | Blue Cheese Dressing | Cherry Tomatoes
Crispy Bacon | Sautéed Shallots | Chives

Arugula Salad | \$8

Arugula | Crisp Apple Slices | Candied Walnuts
Almond Balsamic Vinaigrette

Eagles Landing Salad | \$5

Crisp Greens | Cherry Tomatoes | Shredded Carrots
Cucumber | Onion Straws

SANDWICHES

Served with French Fries or House Salad

Add: Bacon \$2 | Avocado \$2

The New Table Mountain Burger | \$15

½ lb. Black Angus Beef | Brioche Bun | Lettuce | Tomato | Pub Sauce
Choice of Cheese: American, Cheddar, Provolone, Swiss, Jack

Chicken Club Sandwich | \$12

Grilled or Fried Chicken Breast | Bacon | Lettuce | Tomato
Honey Mustard Spread | Brioche Bun

(Also Available with Fried Plant Based Patty)

Impossible™ Burger | \$15

Lettuce | Tomato | Onion | Pub Sauce

Prime Rib Melt | \$13

Sliced Prime Rib | Provolone | Sautéed Bell Peppers & Onion
Au Jus

Santa Maria Style Tri-Tip Sandwich | \$11

Garlic Aioli | Au Jus

SOUP

Soup of the Day | \$7

Chef's Creation of the Day

ENTRÉES

Cedar Plank Salmon | \$20

Market Vegetables | Four Grain Rice Pilaf

Herb Rotisserie Chicken | \$15

Half Chicken | Market Vegetables | Four Grain Rice Pilaf

Fettuccine Alfredo | \$12

Fettuccine Pasta | Creamy Alfredo Sauce
Add: Grilled Chicken \$2 | Shrimp \$4 | Salmon \$6

Prime Ribeye Steak | \$49

14 oz. | Smashed Red Bliss Potatoes | Market Vegetables | Whole Butter

Prime New York Steak | \$43

12 oz. | Smashed Red Bliss Potatoes | Market Vegetables | Whole Butter

Country Fried Steak | \$15

Crispy Fried Steak | Country Gravy | Potatoes | Market Vegetables



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DINNER MENU

STARTERS

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Poached Large Prawns | Cocktail Sauce | Remoulade | Avocado Cream

Flat Bread | \$7

Boursin Cheese Spread | Roasted Tomatoes | Arugula Salad | EVOO

Fritto Misto | \$14

Shrimp | Calamari | Lemon Wheels | Jalapeños | Onion Straws
Red Bell Peppers | Tangy Tomato Dressing

Carne Asada Street Tacos | \$9

3 Mini Corn Tortillas | Shredded Lettuce | Lime | Sour Cream
Avocado Cream

Short Rib Nachos | \$12

Tortilla Chips | Braised Short Ribs "Barbacoa" | Shredded Monterey Jack
Pico de Gallo | Sliced Pickled Jalapeños | Chopped Green Onions
Lemon Crema | Chipotle Crema

ENTRÉE SALADS

Caesar Salad

Hearts of Romaine | Garlic-Paprika Croutons | Shaved Parmesan
Traditional Caesar Dressing

Half Size **\$7** Full Size **\$12**

Add: Grilled Chicken **\$2** | Shrimp **\$4** | Salmon **\$6**

Apple Pecan Chicken Salad | \$14

Grilled Chicken | Mixed Greens | Diced Tomatoes | Crisp Apple Slices
Sweet Dried Cranberries | Caramelized Pecans | Jack & Feta Cheese
Sesame Balsamic Dressing

SIDE SALADS

Steakhouse Wedge | \$8

Iceberg Wedge | Blue Cheese Dressing | Cherry Tomatoes
Crispy Bacon | Sautéed Shallots | Chives

Arugula Salad | \$8

Arugula | Crisp Apple Slices | Candied Walnuts
Almond Balsamic Vinaigrette

Eagles Landing Salad | \$5

Crisp Greens | Cherry Tomatoes | Shredded Carrots
Cucumber | Onion Straws

SANDWICHES

Served with French Fries or House Salad

Add: Bacon **\$2** | Avocado **\$2**

The New Table Mountain Burger | \$15

½ lb. Black Angus Beef | Brioche Bun | Lettuce | Tomato | Pub Sauce
Choice of Cheese: American, Cheddar, Provolone, Swiss, Jack

Chicken Club Sandwich | \$12

Grilled or Fried Chicken Breast | Bacon | Lettuce | Tomato
Honey Mustard Spread | Brioche Bun
(Also Available with Fried Plant Based Patty)

Impossible™ Burger | \$15

Lettuce | Tomato | Onion | Pub Sauce

Santa Maria Style Tri-Tip Sandwich | \$11

Garlic Aioli | Au Jus

SOUP

Soup of the Day | \$7

Chef's Creation of the Day

ENTRÉES

Cedar Plank Salmon | \$20

Market Vegetables | Four Grain Rice Pilaf

Herb Rotisserie Chicken | \$15

Half Chicken | Market Vegetables | Four Grain Rice Pilaf

Pan-Seared Pork Chop | \$25

Smashed Red Bliss Potatoes | Four Grain Rice Pilaf | Pan Jus

Fettuccine Alfredo | \$12

Fettuccine Pasta | Creamy Alfredo Sauce
Add: Grilled Chicken **\$2** | Shrimp **\$4** | Salmon **\$6**

Lobster Ravioli | \$21

Brown Butter | Sage

Braised Short Ribs | \$35

Smashed Red Bliss Potatoes

Prime Ribeye Steak | \$49

14 oz. | Smashed Red Bliss Potatoes | Market Vegetables | Whole Butter

Prime New York Steak | \$43

12 oz. | Smashed Red Bliss Potatoes | Market Vegetables | Whole Butter

Prime Rib

King Cut 20oz. **\$52** | Queen Cut 16 oz. **\$42** | Prince Cut 10 oz. **\$32**
Served with Au Jus



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